

CRABBY'S

SEAFOOD BAR & GRILL

Appetizers

Crab Spinach Dip ^{GF}

Fresh parmesan cheese, artichoke hearts, lemon, jalapeño, and crispy corn chips. 10

Fresh Blue Point Oysters ^{GF}

Half a dozen on the shell. Served with horseradish, cocktail sauce, and tabasco. 13

Hummus & Grilled Pita Bread

Roasted red pepper hummus served with roasted jalapeño & olives. 8

Chicken Quesadilla

Grilled chicken, bacon, diced tomatoes, caramelized onions, gouda cheese, roasted poblanos and Southwest ranch dipping sauce. 10

Bacon-Wrapped Shrimp ^{GF}

Served with jalapeño & cheddar grits & four bacon wrapped shrimp. 12.5

Crispy Fried Calamari

Choice of cocktail or remoulade sauce. 11.5

Jumbo Lump Crab Cakes

Roasted tomatoes and a lemon butter sauce topped with a mango, poblano, almond chutney. 12

Seafood Ceviche ^{GF}

Scallop, shrimp, salmon, and Ahi tuna, fresh cilantro, red onion, tomato, and lime juice served with fresh tortilla chips. 10

Steamed Mussels

With white wine tomato basil seafood veloute and toast points. 12

Sesame Crusted Ahi Tuna

Cooked rare and sliced, served over Japanese black bean pasta, sautéed zucchini, red and green bell peppers, leeks, and carrots. Served with wasabi sauce and ginger, soy, cilantro vinaigrette. 12

Soups & Salads

Seafood Chowder

A rich and creamy traditional favorite made with shrimp, crab, and sweet corn. Cup 4 Bowl 6

House Salad

Crisp romaine lettuce, tomato, carrots, cucumbers, and choice of dressing. 5

Classic Caesar Salad

Hearts of romaine, fresh lemon, roasted garlic, anchovy, croûtons, and a parmesan crisp. 5

Crabby's Bacon Wedge Salad ^{GF}

A wedge of lettuce topped with applewood-smoked bacon, bleu cheese crumbles, and diced tomatoes. Served with a creamy bacon vinaigrette. 7.5

Beef Steak Bleu ^{GF}

Crisp romaine lettuce, grilled steak, tomatoes, and bleu cheese crumbles tossed with a creamy bacon vinaigrette. 11

Seafood Salad

Field greens tossed with a balsamic vinaigrette, diced tomatoes, feta cheese, and pine nuts topped with grilled salmon, shrimp, and a crab cake. 15

Potato and Mushroom Soup ^{GF}

A puree of potatoes and leeks with sautéed mushrooms and garnished with golden beet hay. Cup 4 Bowl 6

Autumn Harvest Salad ^{GF}

Field greens, fresh berries, pears, candied walnuts, and feta cheese tossed with our honey lavender vinaigrette. 7.5

Grilled Yellow Fin Tuna Salad ^{GF}

Field greens, golden beets, grilled red onions, goat cheese, tomatoes, and fried wonton strips, with a honey lavender vinaigrette. 13

Southwest Chicken Cobb ^{GF}

Field greens, grilled chicken breast, apple wood-smoked bacon, Monterey Jack and cheddar cheese, red onion, avocado, jalapeños, and tomatoes tossed with Southwestern ranch dressing. 11

Grilled Salmon & Asparagus Salad

Grilled salmon fillet, field greens, toasted almonds, roasted red peppers & grilled asparagus tossed with balsamic vinaigrette. 14

Crabby's Hand Held's

Served with your choice of chips or fries

Grilled or Blackened Fish Tacos

Two grilled tequila-marinated tilapia tacos with chipotle slaw, sliced avocado, and a cucumber tomato salsa. 10.5

Grilled or Blackened Tuna Tacos

Two tacos stuffed with blackened tuna, fresh avocado, chipotle cole slaw, and a cucumber tomato salsa. 12

Blackened Fish Sandwich

Topped with tomato, Cajun slaw & remoulade sauce. 9

Crab Cake Sliders

Pan seared crab cakes topped with melted Jack cheese, sliced avocado, sliced tomato, shredded lettuce, red onion and remoulade sauce. 12

NEW Kobe "Akaushi" Burger

Akaushi, meaning "Red Cow," is a breed of Japanese Wagyu cattle. The meat contains high concentrations of oleic acid, a heart healthy fat and has a high ratio of monounsaturated fats to saturated fats.

Mayo, lettuce, tomato, pickle and purple onion. 13

Add Cheddar, Swiss, or Monterey Jack Cheese .50 Add Bacon 1.50

Classic Crabby's Burger

Cooked your way with choice of cheddar, Swiss, or Monterey Jack cheese with traditional toppings. 10 Add Bacon 1.50

Chicken Sandwich

Choice of grilled or blackened chicken, apple wood-smoked bacon, Monterey Jack & cheddar cheese on a grilled burger bun. 10

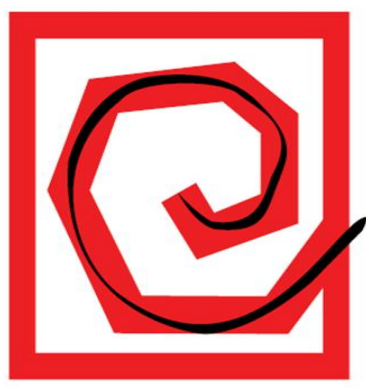
Southwestern Turkey Burger

Jalapeño, sliced avocado, Monterey Jack cheese, and traditional toppings. 11

Please note that consuming raw or under cooked meats, seafood or eggs may increase the risk of foodborne illness.

* Split plate of any Entrée will incur a \$3.00 fee. * Please notify your server of any food allergies.

* Items marked GF may be prepared gluten free with possible slight modifications.



CRABBY'S

SEAFOOD BAR & GRILL

Fish & Seafood

Blackened Salmon Oscar ^{GF}

Buttered shrimp mashed potatoes, grilled asparagus, lemon butter sauce, topped with jumbo lump crab meat, and béarnaise sauce. 26

Sesame Seed Crusted Ahi Tuna

Wasabi mashed potatoes, sautéed asparagus, Japanese black bean pasta, sautéed leeks, zucchini, red and green bell peppers, mirin butter sauce and wasabi aioli. 29

Alaskan King Crab Legs ^{GF}

1 1/4 Pound, served with drawn butter, lemon wedges, and choice of two sides. 48

Snow Crab Legs ^{GF}

Two pounds served with drawn butter, lemon wedges, and a choice of two sides. 34

Pan-Seared Scallops

Served over parmesan risotto with a white wine pan jus, sautéed spinach, leeks, cherry tomatoes, garlic, and crispy fried shallots. 28

Blackened Shrimp & Grits

Sautéed shrimp, andouille sausage, red onions, roasted red peppers and jalapeño cheddar grits with a honey chipotle butter sauce. 18

Seafood Risotto ^{GF}

Pan-seared bay scallops, shrimp, crab, steamed muscles and saffron, tossed with fresh spinach, artichoke hearts, diced tomatoes and basil, roasted garlic and herbs in a creamy parmesan risotto, with a lemon butter sauce. 19

Pan-Seared Chilean Sea Bass

Garlic mashed potatoes, sautéed sesame asparagus, wild mushrooms, and a mirin butter sauce. 32

Grilled Salmon Filet

Served over couscous and quinoa with sautéed spinach, cherry tomatoes, leeks, and garlic, topped with a lemon butter sauce, served with a mango, poblano, almond chutney and asparagus. 19

Fish & Chips

Boulevard beer-battered Pacific cod served with our seasoned fries and tartar sauce. 15

Jumbo Lump Crab Cake

Served over roasted tomato, leeks, garlic and sautéed green beans, with a lemon butter sauce and mango, poblano, almond chutney. 22


Grilled Tilapia & Shrimp

Jasmine rice, sautéed bell peppers, zucchini, and red onion tossed in a sweet chili garlic sauce with green onions. 18

Grilled Sea Scallops & Grilled Jumbo Shrimp ^{GF}

Steamed jasmine rice, and sautéed Asian vegetables, with spicy chili garlic sauce. 27

Add a 5 oz. Lobster Tail to any Entrée for \$12

 All fish selections may be prepared grilled, blackened, or pan seared with your choice of sides. Ask server for details.

Hand Cut Steaks, Chicken & Pork

6oz Grilled Sirloin & Shrimp

Roasted garlic mashed potatoes, grilled asparagus, and spicy herb chimichurri. 21

Blackened Ribeye ^{GF}

Served with jalapeño cheddar grits, sautéed green beans, leeks, garlic, sautéed onion and roasted red peppers. 32

12oz. Pan-Fried Boneless Pork Loin Chop & Bacon Wrapped Shrimp

With golden beet and goat cheese risotto, sautéed spinach, leeks, and cherry tomatoes, topped with a bourbon glaze. 18

Surf & Turf

6oz. Beef tenderloin filet and 5oz. lobster tail, served with garlic mashed potatoes, sautéed spinach, cherry tomatoes, grilled asparagus and a lemon herb compound butter. 39

Filet of Beef Tenderloin

Garlic mashed potatoes, grilled asparagus, and sautéed spinach, leeks, cherry tomatoes, and house steak sauce. 6oz. 28 8oz. 32

Filet Oscar

Gouda whipped potatoes, grilled asparagus, topped with jumbo lump crab, leeks, garlic, fresh herbs, béarnaise sauce and served with our house steak sauce. 36

Stuffed Chicken Breast ^{GF}

Golden beet and goat cheese risotto with sautéed spinach, cherry tomatoes, grilled asparagus, and a lemon basil butter sauce. 18

Red Wine Braised Short Rib & Scallop

Served over jalapeno cheese grits, with sautéed green beans, golden beets, cherry tomatoes, garlic, and a red wine demi-glace. 23

Pasta Dishes

Gluten Free Pasta Available Upon Request, \$4 Upcharge

Mussels, Scallops & Shrimp Scampi

Fettuccine pasta, diced Roma tomatoes, red onion, roasted garlic, and fresh basil tossed in a white wine seafood veloute. 18

Seafood Fettuccine

Bay scallops, shrimp, lump crab, mussels, spinach, artichoke hearts, shallots, in a tomato Brandy Cream Sauce. 19

Sicilian Chicken Pasta

Penne pasta, apple wood-smoked bacon, artichoke hearts, wild mushrooms, and a creamy Alfredo sauce. 15

Cajun Chicken Pasta

Blackened chicken, Andouille sausage, red onions, roasted tomatoes, and a spicy Alfredo sauce. 16

Sides

*Garlic Mashed Potatoes | Gouda Whipped Potatoes | Parmesan Risotto | Couscous & Quinoa | Sautéed Green Beans
Herb Roasted Red Potatoes | Sautéed Spinach, Garlic, Leeks & Cherry Tomatoes
Grilled Asparagus | Golden Beet, Bacon & Goat Cheese Risotto*

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